



LUNCH MENU

Friday, Saturday & Sunday 12pm–3pm

COLD

East 33° Sydney rock oysters [gf, df] with bonito mignonette (1/2 dozen) | 36

Beef tartare on roasted bone marrow [gfo, df] with fresh coriander and sourdough | 28
make it a main | 38

Baba ghanoush [v, gfo] roasted whole eggplant, spiced passata, yoghurt, parsley oil, rocket, pita | 22

Hummus tahini [vg, gfo, df] confit cherry tomatoes, kalamata olives, Aleppo peppers, pita bread | 20

Seared figs & rocket salad [gf] pastrami, marinated goat cheese, balsamic | 20

Sourdough baguette & butter | 8

HOT

Portobello mushroom burger [v] cheese, onion rings, watercress, plant-based chili mayo | 22

Pulled pork burger [gfo] american cheese, coleslaw | 22

Sautéed mussels [gfo] garlic, nduja, fresh parsley with fresh baguette | 28

Flank steak mbs 2+ [gf, df] with persillade sauce, chips and greens | 35

Grilled swordfish [gf, df] lemon myrtle marinated shallots and olives | 38

Beer battered fish & chips tartare sauce, lemon | 28

Cauliflower steak [vg, gf, df] green pea mash, cauliflower puree, pickled radish | 27

Roasted Brussel sprouts & potato salad [vg, gf, df] radicchio, macadamia, pomegranate | 18

SIDE

Sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts | 15

Sweet potato [v] parmesan, parsley and confit garlic | 15

Chips [vg] with aioli | 12

SWEET

Apple tarte tatin with butterscotch sauce & vanilla ice cream | 18

Chocolate praline tart flourless chocolate cake & praline mousse | 18

Lemon myrtle panna cotta [gf] with berry coulis, lemon balm & basil syrup | 18

Grand marnier basque cheesecake with three textures of blood orange | 18

Cheese plate cheese selection, assorted crackers and accompaniments (2pcs) | 21 (3pcs) | 29

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional
please inform us of any allergies when placing orders

sunday surcharge of 10% and a public holiday surcharge of 12.5% | 10% service charge applies for groups of 10 or more